

CATERING BY MARIO'S

Catering Services

4771 Candlewood Street

Lakewood, Ca. 90712

Restaurant Phone Number: (562) 630 – 7600

Direct Catering Department Phone Number: (714) 225 – 7746

F.A.X. Number: (562) 630 – 0188

Web Site: www.eastsidemarioslakewood.com

Catering Department E – Mail: esmatering@aol.com (att: Danielle)

Thank you for choosing to inquire about the catering services provided by CATERING BY MARIO'S. As the catering manager, it is my goal, and privilege, to work towards making your special day perfect! Since 1998, EAST SIDE MARIO'S has been planning, organizing, and delivering successful catering packages to a clientele who use our services year after year.

CATERING BY MARIO'S is a full – service catering company which offers a full range of catering services and packages. We can accommodate any event, from a formal sit – down service to a more casual buffet – style reception. Guest favorites include our Italian Buffet, our B.B.Q. Buffet or our Mexican Buffet. Additionally, our “Build – Your – Own” Pasta Station is extremely popular. Here, your guests assemble their pasta entrées from a self – serve station, with a variety of toppings, fillings and sauces, and our chefs prepare the food in front of them, with their food being cooked to order. Our full service menu includes a variety of chicken or fish dishes, as well as Italian food or prime rib. Additionally, I am delighted to create a custom menu for our clients who have special preferences or desires.

CATERING BY MARIO'S also offers assistance with a variety of additional services to make the planning of your event easy. We can assist you with the rentals of chairs, tables, tents and skirting, we can provide either a full bar or a beer and wine bar, and we now offer for rent our chocolate fountain that will make your event unique and exciting (prices start at \$ 3.95 per person). Guests will love to chocolate – cover everything from a variety of seasonal fresh fruits to specially selected cookies and cakes.

For our client's convenience, all of our packages include linens for all guest tables (up to a 60 in round), dinner plates, glassware, silverware, chaffing dishes, the set – up and clean – up of the tops of the tables, servers, and a beverage station which includes fruit punch, Iced Tea, and lemonade. The pricing of our menus are based on a 75 person minimum. Additional pricing and pricing for packages for parties of less than 75 people can be provided on request. I am available to answer any questions by calling our Catering Service phone number (listed above).

Once again, thank you for inquiring about the catering services provided by CATERING BY MARIO'S! I invite you to call me to schedule a free tasting today. I will look forward to meeting you and discussing the details of this special event in your life. After meeting, I am confident that you will be excited about the catering packages that we have spent years creating – for clients just like you!

Sincerely,

Danielle Mancha
Catering Sales Manager
CATERING BY MARIO'S

MENU PACKAGES

LITTLE ITALY MENU:

- Choice of three appetizers.
- Choice of one bread item.
- Choice of two salad items.
- Choice of two Mario's pasta items.

Catering package buffet: \$ 25.95 / per person.

Price does not include sales tax and an 20% service charge.

CALIFORNIA FIESTAMENU:

- Choice of three appetizers.
- Choice of one bread item.
- Choice of two salad items.
- Mexican Rice.
- Beans.
- Choice of Two Entrees.
- Cheese Enchiladas.
- Soft Tacos (steak or chicken tacos).
- Chicken Enchiladas.
- Barbacoa.
- Birria.
- Mole.
- Salsa bar.
- Jalapenos, tomatoes, sour cream, grated cheese, onions and cilantro.
- Corn and flour tortillas heated on a Comal.

Catering package buffet: \$ 24.95 / per person.

Price does not includesales tax and an 20% service charge.

TUSCANMENU:

- Choice of three appetizers.
- Choice of one bread item.
- Choice of two salad items.
- Choice of one Chicken item.
- Choice of one vegetable item.
- Choice of one accompaniment item.

Catering package buffet: \$ 26.95 / per person.

Price does not includesales tax and an 20% service charge.

MARIO'S ULTIMO PACKAGE:

- Choice of three appetizers.
- Choice of one bread item.
- Choice of two salad items.
- Choice of one Chicken item and
- Santa Maria Grilled Tri Tip and
- Choice of one Fish item.
- Choice of one vegetable item.
- Choice of one accompaniment item.

Catering package: \$ 30.95 / per person.

Price does not include sales tax and an 20% service charge.

SANTA MARIA TRI – TIP AND CHICKEN MENU:

- Choice of three appetizers.
- Choice of one bread item.
- Choice of two salad items.
- Choice of one vegetable item.
- Choice of one accompanimentitem.
- Choice of one Chicken item and
- Santa Maria Tri – Tip.

Catering package: \$ 27.95 / per person.

Price does not include sales tax and an 20% service charge.



PASTA FESTIVAL PACKAGE:

- Choice of three appetizers.

- Choice of one bread item.

- Choice of two salad items.

- **“Build – Your – Own” Pasta Bar.***

- Your guests choose their own pasta, sauce and toppings. Our chef will then cook your guests’ selection, to order, right in front of them.

- **Pasta Choices(*choice of three*):**

- Cappelletti.

- Fettuccini.

- Penne.

- Spaghetti.

- **Sauce Choices:**

- Alfredo.

- Pomodoro.

- Pesto.

- **Ingredients Included With Our “Build – Your – Own” Pasta Bar:**

- Roma Tomatoes.

- Sun Dried Tomatoes.

- Spinach Leaves.

- Artichoke Hearts.

- Red Peppers.

- Green Peppers.

- Italian Sausage.

- Mushrooms.

- Bacon Bits.

- Broccoli.

- Green Onions.

- Grilled Chicken.

- Shrimp.

- Carrots.

- Mario’s Meatballs may be added for an additional \$ 1.99 / per person.

Catering package: \$ 26.95 / per person.

Price does not include sales tax and an 20% service charge.

*One chef is included in this package. The cost for each additional pasta chef is \$ 100.00. For a smooth service, we recommend one chef for every 50 people.

BEVERAGE SERVICE:

Bronze Package: CATERING BY MARIO'S will supply a variety of alcohol and assorted beverages, and your guests will "pay as they go."

Cost: \$ 100.00 for the set – up of the bar (with a required minimum of \$ 300.00 in sales).

Silver Package: CATERING BY MARIO'S will supply Coke, Diet Coke, 7 UP, Sparkling Water, Cranberry Juice, Orange Juice, Pineapple Juice, Sweet and Sour, Ice, Plastic Cups, Garnishes, Cocktail Napkins, Bar Rental and Bartender to server you alcohol.

Cost: 5 Hours- \$5.00 pp 4 Hours -\$4.00 pp Each Additional Hour is \$1.00 pp

Gold Package: CATERING BY MARIO'S will supply your choice of 2 domestic and 2 imported beers, bottled, Chardonnay, Zinfandel, Cabernet, Coke, Diet Coke, 7 UP, Sparkling Water, Cranberry Juice, Orange Juice, Pineapple Juice, Ice, Plastic Cups, Garnishes, Cocktail Napkins, and coffee (both regular and decaffeinated). We will also provide champagne for your toast.

Cost: 5 Hours - \$ 12.00 pp. 4 Hours - \$ 11..00 pp. Each Additional Hour is \$1.00 pp

Platinum Package: CATERING BY MARIO'S will supply East Side Mario's House Vodka, Rum, Gin, Scotch and Tequila and your choice of 2 domestic and 2 imported beers, Chardonnay, Zinfandel, Cabernet, Coke, Diet Coke, 7 UP, Sparkling Water, Cranberry Juice, Orange Juice, Pineapple Juice, Ice, Plastic Cups, Garnishes, Cocktail Napkins, and coffee (both regular and decaffeinated). We will also provide champagne for your toast.

Cost: 5 Hours - \$ 13.00 pp. 4 Hours - \$ 12.00 pp. Each Additional Hour is \$1.00 pp

Bride's Package: CATERING BY MARIO'S will supply "premium" alcoholic beverages, your choice of 2 domestic and two imported beers, Chardonnay, Zinfandel, Cabernet, an assortment of soft drinks, and coffee (both regular and decaffeinated). We will also provide champagne for your toast.

Cost: 5 Hours - \$ 15.00 pp. 4 Hours - \$ 14.00 pp. Each Additional Hour is \$1.00 pp

Coffee and Cake Cutting Service: CATERING BY MARIO'S will provide both regular and decaffeinated coffee, cream, Sweet & Low, Equal and sugar. We will also serve your cake

Cost: Served with Disposable \$ 2.00 pp. Served with Glass wear \$3.00pp

Champagne Service: CATERING BY MARIO'S will provide champagne glasses, pouring of the champagne, corking and your choice of champagne or apple cider.

Cost: \$ 2.00 pp.

Champagne Corkage Fee: CATERING BY MARIO'S will provide champagne glasses, pouring of the champagne and the corking of the champagne that you provide.

Cost: \$ 1.00 pp.

Please note: an 20% service charge and state sales tax will be added to the total bill.



APPETIZER SELECTIONS – COLD

Assorted Fresh Fruit Platter: Includes an assortment of seasonal fresh fruits from Southern California, including strawberries, cantaloupe, pineapple, melon and watermelon.

Crostini with Checca: Italian – style bread toasted and served with fresh Roma Tomatoes, olive oil, basil and fresh garlic.

Fresh Vegetable Platter: Includes an assortment of fresh vegetables, including carrots, cucumber, sliced tomatoes, artichokes, cauliflower florets, broccoli florets, olives and celery.

Anti-Pasta Platter: Grilled vegetables, roasted red peppers, artichoke hearts, mushrooms, salami, Provolone Cheese and Kalamata Olives.

Fire Roasted Chips and Salsa

Salmon Canapés: Poached salmon served on top of a cracker and topped with a dill sauce.



APPETIZER SELECTIONS – HOT

Artichoke – Spinach Dip: Our creamy Artichoke – Spinach dip made with Mozzarella, Provolone and Parmesan Cheeses and served with your choice of Crostini or Tortilla Chips.

Stuffed Mushrooms: Jumbo mushrooms stuffed with spinach and baked with an herb Parmesan – Romano crust.

Char – Grilled Vegetable Puff Pastries: Char – grilled vegetables baked into a puff pastry and topped with Feta Cheese.

Char – Grilled B.B.Q. Chicken Puff Pastries: B.B.Q. chicken baked into a puff pastry.

Huli – Huli Chicken Skewers: Teriyaki – glazed Hawaiian Chicken skewers grilled and topped with sesame seeds and scallions.

Miniature Beef Wellington: Puff pastry filled with steak and bordelaise sauce.

Wild Mushroom and Roasted Red Pepper Bruschetta: Mushrooms and red peppers tossed in a vinaigrette dressing, served on grilled bread and dusted with Parmesan Cheese.

Potato Skins: Potato skins filled with bacon and topped with grated cheese and scallions.

Grilled Quesadillas: Quesadillas filled with chorizo, mushrooms, peppers and green onions and served with sour cream.

Grilled Italian Sausage: Sliced sausage served with a spicy Arrabiatta Sauce.

Skewered Tortellini: Skewered tortellini served with a lemon dip.

Salmon and Spinach Puffs: Salmon and spinach in a cream sauce and then baked into a puff pastry.

Sausage Roll Puffs: Spicy Italian sausage, feta cheese and roasted red peppers, rolled in a puff pastry and then baked.

PLATINUM APPETIZER SELECTIONS(prices quoted upon request):

Crevice con Camarones: Marinated white fish, shrimp, onions, tomatoes, peppers and cilantro served with miniature tostadas.

Chilled Shrimp Cocktail: Chilled jumbo shrimp served with a spicy cocktail sauce.

Miniature Crab Cakes:Crab cakes served with a remoulade sauce.

Seafood – Stuffed Mushrooms: Jumbo mushroom caps filled with tender baby shrimp, scallops and crab meat combined with cream cheese, celery and spinach.

SALAD SELECTIONS

Fresh Garden Salad: Crisp Iceberg Lettuce tossed with fresh Italian – style tomatoes, pepperoncini peppers, sweet red onions and black olives and served with Italian dressing.

Caesar Salad: Crisp Romaine Lettuce tossed with Parmesan Cheese, garlic croutons and tossed in a creamy Caesar dressing.

Fresh Strawberry, Apple and Gorgonzola Salad: Baby Field Greens topped with fresh sliced apples, fresh strawberries, dried cranberries, dried golden raisins, candied walnuts, Gorgonzola Cheese and tossed in a balsamic vinaigrette dressing.



PLATINUM SALAD SELECTIONS(prices quoted upon request):

Asian Chicken Salad: Romaine Lettuce topped with diced chicken, won ton strips, rice noodles, mandarin oranges, jicama, bean sprouts and tossed in an oriental Chinese dressing.

Greek Salad:Romaine lettuce topped withroasted red pepper, Kalamata Olives, cucumber, Feta Cheese and tossed in a balsamic vinaigrette.

Southwest Chicken Salad: Romaine Lettuce topped with diced chicken, corn, kidney beans, green pepper, red pepper, cilantro, Pepper Jack Cheese and tortilla strips and tossed in a Chipotle Ranch dressing.

Italian Anti – Pasta Salad: Iceberg and Romaine Lettuce topped with pepperoni, salami, Italian Sausage, green bell peppers, red onion, black olives, Parmesan Cheese and tossed in an Italian dressing.

Classic Chef Salad: Iceberg and Romaine Lettuce topped with bacon bits, julienne ham, hard – boiled egg, Cheddar Cheese, Blue Cheese crumbles, black olives and tossed in Ranch dressing.

BREAD SELECTIONS

Assorted Rolls: Fresh baked Sesame Seed, Poppy Seed, Onion and White Rolls served with butter chips.

Home Loaf “Mini” Loaf: An Italian “mini” loaf baked and then brushed with garlic butter and dusted with Parmesan Cheese.

Garlic Bread Sticks: Fresh baked bread topped with garlic butter and dusted with Parmesan Cheese.

ACCOMPANIEMENT SELECTIONS

Rice Pilaf: Rice Pilaf with fresh sautéed spinach and mushrooms.

Rosemary Roasted Red Potatoes: Red Potatoes tossed with rosemary, garlic and Olive Oil.

Garlic Mashed Potatoes: Creamy mashed potatoes infused with a “hint” of garlic.

Artichoke Mushroom Penne: Penne Pasta, mushrooms, artichoke hearts and Sun – Dried Tomatoes tossed in a creamy herb garlic sauce.

Twice Baked Potatoes: Creamy potatoes, cheese, bacon, butter and chives piped into a potato shell and baked.

VEGETABLE SELECTIONS

Julienne Zucchini and Carrots: Zucchini and carrots sautéed with garlic butter and topped with Parmesan Cheese.

Vegetable Medley: Broccoli florets, cauliflower florets and baby carrots sautéed in garlic butter.

Green Bean Amandine: Green Beans sautéed with butter and topped with sliced, toasted almonds.

Grilled Vegetables: Grilled zucchini, mushroom caps, asparagus, red peppers, red onion and yellow squash topped with a balsamic reduction and topped with Feta Cheese.

Asparagus: Fresh asparagus (*when in season*).



MARIO'S PASTA SELECTIONS

Lasagna al Forno: An original Sicilian recipe featuring layers of fresh pasta filled with spiced Italian beef, sausage, Ricotta Cheese and Pomodoro Sauce and baked with Mozzarella and Provolone Cheeses.

Four Cheese Spinach Lasagna: Layers of pasta stuffed with sautéed spinach and baked with Ricotta, Mozzarella, Provolone, and Parmesan Cheeses.

Mama's Baked Ziti: Ziti pasta tossed in a Pomodoro Sauce with fresh basil and roasted garlic and then baked with Ricotta, Mozzarella, Provolone and Parmesan Cheeses.

Four Cheese Ravioli: Tender pasta pockets stuffed with Ricotta, Asiago, Parmesan, and Romano Cheese and then tossed in a fresh spinach and blush sauce and then topped with plum tomatoes and Gorgonzola Cheese crumbles.

Angel Hair Primavera: Angel Hair pasta served with fresh snow peas, summer squash, zucchini, red peppers, broccoli, carrots and fresh tomatoes, and then sautéed in Olive Oil, herbs, garlic and fresh basil.

Angel Hair Al Fresca: Angel Hair pasta served with fresh garlic and basil, sautéed in Olive Oil and garnished with Italian tomatoes.

Fettuccini Alfredo: Fettuccini served in a velvety sauce of rich cream, butter, Parmesan Cheese and Romano Cheese.

Spaghetti: Your choice of Pomodoro Sauce (tomato), Arrabiatta Sauce (spicy), or Bolognese Sauce (meat).

Linguine Chicken Tetrazini: A tender chicken breast sautéed with fresh mushrooms, garlic and chopped Italian tomatoes, served in a creamy Alfredo Sauce and topped with a toasted Parmesan – Romano crumble.

Artichoke Chicken Penne: Penne Pasta tossed with mushrooms, artichoke hearts, sun – dried tomatoes, served in a creamy herb – garlic sauce and topped with a char – grilled chicken breast.

Penne Sausage and Pepper Arrabiatta: Grilled sweet Italian sausage, sautéed bell peppers, hot cherry peppers and then tossed in a spicy Arrabiatta tomato sauce.

Capelletti: Tender mini pasta pockets filled with Mozzarella Cheese and tossed with Bruschetta Tomatoes, fresh basil and a blush sauce.

CHICKEN SELECTIONS

Chicken Pizziola: A char – grilled chicken breast smothered in our sautéed tomato, garlic and herb Pizziola Sauce and topped with Gorgonzola Cheese.

Artichoke Mushroom Chicken: A grilled chicken topped with artichoke hearts, mushrooms and tomatoes and served in an herb cream sauce.

Chicken Marsala: A grilled chicken breast seasoned with cracked black pepper corns and sautéed with mushrooms and Marsala wine.

Chicken Picatta: A grilled chicken breast sautéed with fresh lemon and white wine, capers, fresh mushrooms and chopped tomatoes.

BEEF SELECTIONS

Santa Maria – Style Grilled Tri – Tip: Tri – Tip seasoned to perfection and sliced to order at a carving station. Our Tri – Tip is served with B.B.Q. Sauce, creamed horseradish and Mustard Sauce on the side.

Prime Rib: Tender beef seasoned and served with Au Jus and creamed horseradish.

Top Sirloin: Top Sirloin topped with a Béarnaise Sauce, artichoke hearts and bay shrimp.

SEAFOOD SELECTIONS

Grilled Salmon with Tomato Basil Butter: Fresh grilled salmon topped with a light tomato basil butter.

Grilled Salmon with Lemon Butter Sauce: Fresh grilled salmon topped with a garlic and white wine butter sauce.

Shrimp Scampi Oreganato: Jumbo shrimp baked with garlic, lemon caper butter and topped with an herb Parmesan – Romano crumble.

Stuffed Shrimp: Jumbo shrimp stuffed with bay shrimp and crab.

Grilled Halibut with Shrimp Sauce: Fresh grilled halibut topped with baby shrimp, mushrooms and finished with a herb lemon butter sauce.

Blackened Salmon: Grilled salmon seasoned to perfection with Cajun seasoning.

Grilled Halibut: Grilled halibut topped with mushrooms, capers and artichoke hearts and finished with a white wine butter sauce.

Shrimp and Scallops: Shrimp and scallops marinated in herbs and spices, served over Rice Valencia and topped with herb butter.

BEVERAGES

Soft Drinks: Coke, Diet Coke, 7 - Up.

Wine: Chardonnay, Cabernet, Merlot, Sutter Home White Zinfandel.

Domestic Beer: M.G.D., Bud Light, Budweiser, Coors Light.

Imported Beer: Heineken, Corona, Bass, Sam Adams, Peroni.

Well Vodka: Krista.

Premium Vodka: Grey Goose, Smirnoff.

Well Gin: Krista.

Premium Gin: Beefeater, Sapphire.

Scotch: J & B.

Well Whisky: Ancient Age.

Premium Whisky: Jack Daniel's, Jim Beam.

Well Rum: Castillo.

Premium Rum: Bacardi and Captain Morgan, Malibu.

Well Tequila: Jalisco.

Premium Tequila: Patron Silver.

Brandy: Mission Bells.

Premium Cordials: Kahlua, Bailey's, Madori, Jager, Amaretto.

Standard Liquor Mixers: Peach Schnapps, Apple Pucker, Triple Sec.

Standard Mixers: Tonic, Soda Water, Grape Fruit Juice, Pineapple Juice, Sweet & Sour, Cranberry Juice, Orange Juice, Grenadine, Lime Juice, Bloody Mary Mix.

